SAFEWAY
PRESENTS THE 28TH ANNUAL™

ASTORIA-WARRENTON CHAMBER OF COMMERCE

CRAB seafood&wine FESTIVAL

OFFICIAL EVENT GUIDE

APRIL 23 24 25

OVER 200 BOOTHS
OREGON WINES
ARTS CRAFTS JEWELRY
BEER GARDEN & LOCAL BREWERIES
LIVE MUSIC ALL WEEKEND

June 4-7, 2010

the GOONIES

25th Anniversary

Meet cast members from the film!

Take a bus tour to the movie sites including interior access to two homes in the film!

Enjoy a concert featuring Corey Feldman's Truth Movement, The Ataris, and more!

See the premiere of the new "Making of The Goonies" Documentary.

Participate in a treasure hunt to local merchants or the Truffle Shuffle 5K fun run.

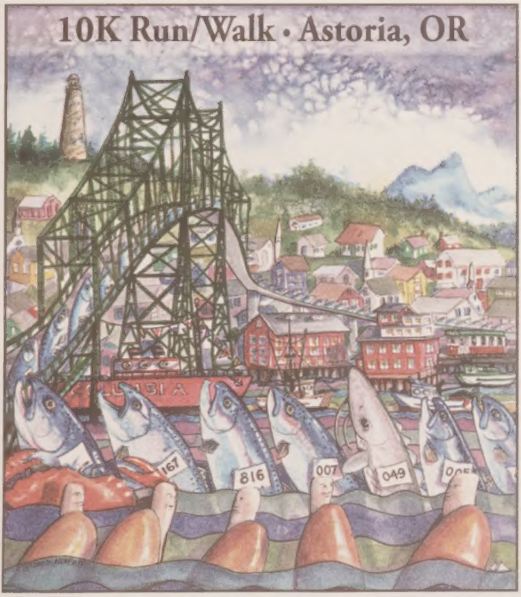
Be here in Astoria for the Grand Opening of the Oregon Film Museum.

Make new friends with other fans from around the world!

For more information and to purchase tickets visit
www.gooniesanniversary.com

Great Columbia Crossing

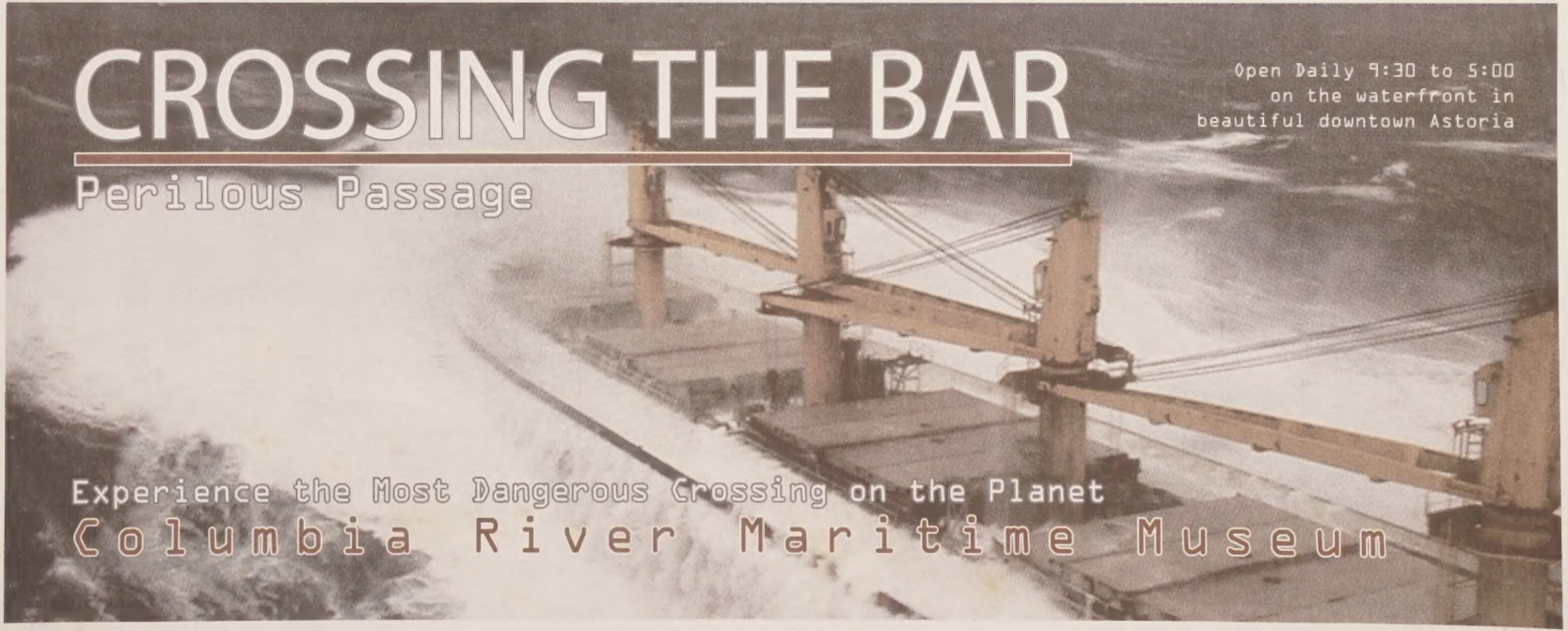
Sunday, October 3, 2010



For more info: www.greatcolumbiacrossing.com
Registration opens in August.

ASTORIA WARRENTON

More Info: Astoria-Warrenton Chamber of Commerce
(800) 875-6807 • info@oldoregon.com • www.oldoregon.com


CROSSING THE BAR
Perilous Passage
Open Daily 9:30 to 5:00
on the waterfront in
beautiful downtown Astoria
Experience the Most Dangerous Crossing on the Planet
Columbia River Maritime Museum

Chris Bryant

welcome to the 28th crab, seafood & wine festival

Do you have a hankering for the taste of fresh, succulent crab meat or sizzling grilled oysters? Care to swirl and sip wine from a variety of winemakers? Perhaps you'd like to quaff a glass of cold beer or other beverage while perusing arts and crafts booths, all amidst a celebratory, music-infused event?

Whet your appetite for food, wine, beer & fun at the 28th annual Astoria-Warrenton Crab, Seafood & Wine festival!

In this Official Crab, Seafood & Wine Festival Event Guide, you'll find information about the event hours, vendors by name and type of offering, a vendor layout map so you can easily find your way to your top choices, and transportation options to and from the event.

You'll find many reasons to return to the Astoria-Warrenton area after the Crab, Seafood & Wine Festival. Look inside for an annual area event calendar, advertising and other information about many other fun-filled happenings that take place in the area.

So join us to celebrate the bounty of the Oregon Coast!

welcome!

FROM THE ASTORIA-WARRENTON CHAMBER OF COMMERCE

We hope you will enjoy the over 200 booths featuring a great spread of northwest cuisine, arts and crafts, Oregon and Washington's finest wineries, the beer garden and more. While you are here, grab a bite and a beverage, and listen to the live music on stage in the Exhibit Hall.

We expect to see over 20,000 people this weekend, and this event would not happen without a lot of work by the staff and the great volunteers from this area. A big thank you goes out to all of them for their hard work to make the weekend successful for the Astoria/Warrenton Area Chamber of Commerce.

If you are from this area, we hope you have a good time. If you are from out of the immediate area, we hope you have a good time while at the Festival and that you will take some time to explore other venues and sites in the Astoria/Warrenton area. If you have questions, stop by the Chamber booth for directions and suggestions.

Thanks for joining us.

Lindi Overton
President

Sarah Dailey

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ADMISSION & HOURS

FRIDAY April 23	4pm - 9pm	$8 general admission
SATURDAY April 24	10am – 8 pm	$10 general admission
SUNDAY April 25	11 am – 4 pm	$5 general admission

When bringing small children to the Festival, we encourage you to take advantage of our less crowded times on Saturday morning and Sunday. Purchase a weekend festival pass for $18 on Friday at the Festival, or at the Chamber during the month of April.

Printed on recycled paper with earth-friendly soy ink

COVER & CREDITS

COVER:
Logo artist Jeff Miller resides in Astoria, and owns a design and illustration firm, Red Dwarf Graphx. Miller graduated from the Art Institute of Seattle with a Commercial Graphics degree. In addition to doing freelance design work, Miller is employed at Sign-One in Seaside.

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SHUTTLE BUS SERVICE

FESTIVAL SHUTTLE $2 ROUNDTRIP, (exact fare) Collected at the Festival.

Shuttles will be servicing many of the Astoria and Warrenton lodging properties, campgrounds and the park & ride stop at the Port of Astoria on Friday and Saturday. On Sunday, shuttles will only run from the Port of Astoria park & ride.

Shuttle Service from Seaside is available. Call 503-738-9898 for reservations.

DUNGENESS BUS WEST ASTORIA

FRIDAY STARTING AT 4PM
SATURDAY STARTING AT 9:30AM

LOCATIONS

- Columbia Inn
- Dunes Motel
- KFC
- Cannery Pier Hotel
- Red Lion Inn Parking
- Port of Astoria Pier 1
- Best Western at Hamburg
- Festival Fairgrounds

SALMON BUS CENTRAL ASTORIA

FRIDAY STARTING AT 4PM
SATURDAY STARTING AT 9:30AM

LOCATIONS

- Liberty Theater
- Peter Pan Market
- Holiday Inn Express
- Festival Fairgrounds

TUNA BUS EAST ASTORIA

FRIDAY STARTING AT 4PM
SATURDAY STARTING AT 9:30AM

LOCATIONS

- Tongue Point Job Corps Entrance
- Crest Motel
- Comfort Suites/East End Mooring Basin
- Alderbrook Community Center
- Festival Fairgrounds

HALIBUT BUS WARRENTON

FRIDAY STARTING AT 4PM
SATURDAY STARTING AT 9:30AM

LOCATIONS

- Warrenton Shilo
- Warrenton Mini mart
- 9th & S. Main
- Ft Stevens Main Gate
- KOA
- Corkey's
- Kamper's West
- Fred Meyer
- Lewis & Clark RV Park
- Festival Fairgrounds

SUNDAY STARTING AT 10:30AM
LIMITED SERVICE

LOCATIONS

- Port of Astoria Red Lion area
- To Festival Fairgrounds only

ASTORIA WARRENTON AREA CHAMBER OF COMMERCE 2009•2010 MAJOR SPONSORS

MAJOR PRESENTERS

SAFEWAY

Crab, Seafood & Wine Festival

Pacific Power – Great Columbia Crossing 10k Run/Walk

PLATINUM

Columbia Memorial Hospital

Columbia River Bar Pilots

Coast River Business Journal

Fred Meyer

Georgia Pacific

Holiday Inn Express

Sunset Empire Transportation District

Wadsworth Electric

GOLD

Bank of Astoria

Bradwood Landing

P & L Johnson Mechanical

Warrenton Auto & Marine Repair

Wauna Federal Credit Union

SILVER

Anchor Graphics

Englund Marine & Industrial Supply

Oregon LNG

Red Lion

State Senator Betsy Johnson

Western Oregon Waste

NW Natural

Safeway Astoria

BRONZE

City Lumber

LEKTRO

Ocean Beauty

The Ship Inn

Youngs Bay Plaza

ChristopherSpence.com

Sarah Dailey

OTHER AREA EVENTS
calendar

The communities of Astoria and Warrenton invite you to celebrate with us all year long at our many events. Visit www.oldoregon.com/events for a full list of events and activities.

JANUARY

Fishermen's Benefit Fund Crab Feed
Warrenton

2nd Saturday Art Walk (every month)
Astoria

FEBRUARY

Liberty Theater Classic Film Series
Astoria • www.liberty-theater.org

Fisher Poets Gathering
Astoria • www.clatsopcc.edu/fisherpoets

MARCH

SOLV Beach Clean Up
Warrenton • www.solv.org

APRIL

Astoria-Warrenton Crab, Seafood and Wine Festival
Astoria • www.oldoregon.com

MAY

Astoria Sunday Market (May to Oct)
Astoria • www.astoriasundaymarket.com

"Smokin on the Columbia" Chili Cook-Off
Astoria

Bulls & Broncs
Astoria

JUNE

Scandinavian Midsummer Festival
Astoria • www.astoriascanfest.com

Astoria Music Festival
Astoria • www.astoriamusicfestival.org

Goonies 25th Anniversary Celebration
Astoria • www.gooniesanniversary.com

JULY

4th of July Parade & Community Social
Warrenton

4th of July Fireworks
Astoria

Shanghaied in Astoria (July to Sept)
Astoria • www.shanghaiedinastoria.com

AUGUST

Clatsop County Fair
Astoria • www.clatsopfairgrounds.com

Astoria Regatta Celebration
Astoria • www.astoriaregatta.org

Tour of Historic Homes
Astoria • www.cumtux.org

Columbia Canines WOOF Walk
Astoria

SEPTEMBER

Civil War Reenactment
Warrentonwww.visitftstevens.com

Victorian Fun & Games
Astoria • www.cumtux.org

Commercial Fisherman's Festival
Astoria
www.commercialfishermensfestival.com

Pacific Northwest Brew Cup
Astoria

Blues by the Sea
Astoria • www.bluesbythesea.com

OCTOBER

Great Columbia Crossing 10K Run/Walk
Astoria • www.greatcolumbiacrossing.com

Talking Tombstones & Haunted Astoria
Astoria • www.cumtux.org

NOVEMBER

Iron Chef Goes Coastal
Astoria • www.clatsopunitedway.org

St. Lucia Festival of Lights
Astoria • www.astoriascanfest.com

DECEMBER

The Nutcracker
Astoria • www.maddoxdancers.com

Scrooged in Astoria
Astoria • www.shanghaiedinastoria.com

Scandinavian Midsummer Festival

www astoriascanfest.com
Over 42 years of Festival—Family,
Friends & Fun at Clatsop County Fairgrounds
92937 Walluski Loop • Astoria, Oregon USA

2010 Friday 2 pm JUNE 18 | Saturday JUNE 19 | Sunday JUNE 20

Enjoy the festival!
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GRILLED WHOLE PACIFIC ROCKFISH WITH LEMON MUSTARD BUTTER

1 Whole 3-4 lb pacific rockfish (gilled, gutted and scaled)

1/3 lb melted whole butter

2 Tbsp country style Dijon mustard

Juice of 1 lemon

1 Tbsp of lemon rind

2 Tbsp fresh chopped parsley or cilantro

1 Tbsp pepper

When you buy the fish make sure that the gills have been removed, that it has been gutted, and that it has been scaled.

Make diagonal cuts vertically across the fish on both sides---shallow cuts---you just want to score the flesh. Mix all the ingredients in a bowl.

Lay out 2 sheets of foil, one on top of the other, and lay fish on them rub butter mixture all over the fish and in the cavity

Fold foil over the fish and close the sides. Place on grill for about 20 minutes. Rule of thumb for cooking whole fish is 10 minutes for 1 inch of thickness.

Serves 3-4

Source: Duncan Law Seafood Consumer Center

CEDAR PLANK SALMON

Planked salmon is a method of cooking and smoking salmon that has been used for many years. Make sure to use natural red cedar (no preservatives). The salmon is slow cooked, which produces a rich, smoky flavor.

24" x 8" x 1" untreated cedar plank

6 (4 oz) fillets Oregon Troll-Caught Salmon

½ cup extra virgin olive oil

Onion, sliced Lemon, sliced

Submerge untreated cedar plank in water. Soak 12 hours or overnight. Preheat an outdoor grill for high heat. Place prepared plank on the grill, and sprinkle with coarse salt. Cover grill and heat the plank for 2-3 minutes until dry. Adjust grill temperature for medium heat.

Rub salmon fillets with olive oil. Arrange on plank. Top salmon with onion and lemon slices, and whatever spices you enjoy on salmon.

Cook salmon, covered 20-30 minutes, or until opaque and easily flakes with a fork Cedar

Source: SeafoodOregon.org

CREATE AN ASTORIA ADVENTURE WITH US!

Bring this ad to the official Astoria Bicentennial Trading Post to be entered in a fun raffle & receive your free Bicentennial pin

ASTORIA 1811-2011 AN ADVENTURE IN HISTORY

Shop for unique gifts, souvenirs, rain jackets, commemorative coins, quirky socks & more.

Visit our website for updated event schedules, special contests, ticket sales, Bicentennial collectibles and Rediscover Astoria packages.

www.astoria200.org

No.1 12th Street Docks, Astoria • 503-325-5889 • ab2011@cumtux.org

FORT GEORGE: NO BETTER COMBINATION

With tongue firmly planted in cheek, Fort George brewer and proprietor Jack Harrif exclaimed that anytime he sees food he knows it will go well with beer. While this is certainly true – co-proprietor Chris Nemlowill offered some tips for specifically pairing beer with seafood. "Hefeweizen, wits and pilsner beers go well with most seafoods," offered Chris. "American IPAs go especially well with salmon or spicy seafood dishes." Chris also likes the French style beer – saison – with fish. "it's a nice lite style beer."

Chris described the elements of these beers, which is why they pair well with seafood. Hefeweizen has a banana and clove finish that complements most seafoods. Wit has a coriander and citrus finish that complements most seafood dishes.

A nice Irish dry stout is great with oysters. "The dryness goes well with their salty brininess," explained Chris. For Jack, there is nothing better than a nice lite wheat beer when eating a crab dinner.

Fort George Brewery and Public House is located at 1483 Duane Street in Astoria. 503-325-PINT (7468), or visit www.fortgeorgebrewery.com

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June 5th

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May 15th 2010, 3-7pm
Seaside
Downtown
Wine Walk
SEASIDE

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SEAFOOD & wine pairings

BRIDGEWATER BISTRO: IT'S IN THE PREPARATION

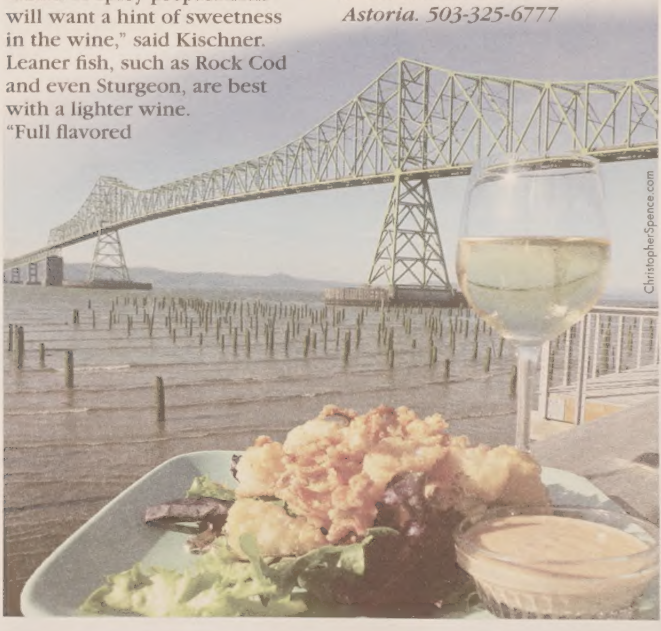
When choosing wine for your seafood culinary experience, Tony Kischner, who with his wife Ann own Bridgewater Bistro on Astoria's waterfront, advises that the wine which best suits your seafood selection depends on the type of fish and how it's prepared. With rich fish like salmon and Black Cod that are prepared simply (grilled or baked) a Pinot Noir works well.

"Asian or spicy preparations will want a hint of sweetness in the wine," said Kischner. Leaner fish, such as Rock Cod and even Sturgeon, are best with a lighter wine. "Full flavored Chardonnay or Viognier goes well with most fin fish," he added.

Kischner noted that shellfish such as oysters go best with wines that are very crisp, dry and light. Chardonnay, Sauvignon Blanc and dry Riesling works well.

"Prawns and crab are a richer flavored fish so you want a more flavored wine but dry – a Pinot Gris or a dry to medium-dry Chardonnay are excellent wine choices for these types of seafood."

The Bridgewater Bistro is located at 20 Basin Street in Astoria. 503-325-6777



Don't worry

We can get red wine stains out!

Have fun at the

2010 Crab, Seafood & Wine Festival

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* Must be eligible to join. Businesses and other legal entities operating in Clatsop and Columbia counties are eligible to become members. Members must apply and be approved for checking accounts and loans. Some restrictions may apply. WFCU is federally insured by NCUA and is an equal housing lender.

Welcome to the 28th Annual Astoria Warrenton Crab, Seafood & Wine Festival!

Visit us at 1111 N. Roosevelt, Highway 101 & 12th Avenue in Seaside, Oregon for Tax-Free Outlet Shopping! Featuring Designer labels and brand-name merchandise at 20%-70% off regular retail prices.

TRY OUR COZY WINE TASTING BAR!

The Wine and Beer Haus

Open daily, we have 850 fine wines and champagnes, and 300 imported and domestic beers; including rare and hard-to-find labels, micros, and seasonal releases.

CASE DISCOUNTS

We're located in the Seaside Factory Outlet Center adjacent to Seaside Cinemas and next to Tokyo Teriyaki II Japanese Restaurant • (503) 738-0201

Pick up a copy of the Seaside Factory Outlet Center coupon book at the Wine and Beer Haus, or download coupons from our website: www.seasideoutlets.com

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Celebrate the 28th Astoria-Warrenton Crab & Seafood Festival

CRAB & SEAFOOD FESTIVAL
ASTORIA WARRENTON

10% OFF 6 or more bottles of wine MIX & MATCH

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750-ml. Selected varietals.
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